

Statham's

Farm to Fork | Organic Wines & Cocktails

Nibbles

SMOKEHOUSE ALMONDS 8 | NOCELLARA GREEN OLIVES | BLANCO NINO
TORTILLA CHIPS 3 EACH

Small Plates

Pick and choose 2 - 3 per person, tapas style!

CRISPY BBQ PORK TACO 8

Slow roast Breagagh Valley bbq pork, pico de gallo & sour cream in a crispy potato skin 7/GF

BUTTER BEAN HUMMUS 7

White mausu peanut rayu & Blanco Nino tortilla chips 5,11/VE

BBQ PORK RIBS 9

Boneless ribs with sour cream & chive dip 7/GF

MACROOM BUFFALO HALLOUMI FRITTERS 10

Harissa mayo & organic leaves 1,3,7

Glin Valley Chicken Tenders 9.50 / 13 BIG PLATE

Red cabbage slaw & ginger slaw, smoky chipotle barbecue sauce
1,3,11

BALSAMIC GLAZED MOONCOIN BEETROOT 8

Highbank Orchard Apple syrup, nutty bulgur salad & sumac spiced yoghurt
1,7,8

WARM WHITE BEAN, SPINACH & ARTICHOKE DIP 8

Blanco Nino chips 7/GF

FETA, TOMATO & BASIL GREEK STYLE SALAD 7 / 12 BIG PLATE

With citrus dressing 7/GF

Crispy Cauliflower Wings 9

Hot sauce & Cashel Blue cheese dip 1,7

CHILLI BEEF NACHOS 9

Lean minced beef with grilled cheese, Blanco Nino tortilla chips & sour cream
7/GF

GOATSBRIDGE GRILLED TROUT TERIYAKI 9

Sushi rice, pineapple pickle & horseradish cream 4,7,11

"NAKED" PESTO, TURKEY & MOZZARELLA BURGER 9.50

Nutty bulgur salad, red cabbage & ginger slaw, Harissa mayo 1,3,7,8,11

Allergens..

1 Gluten, 2 Crustacean, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybean,
7 Lactose, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphur,
13 Lupin, 14 Molluscs

Big Plates

STATHAM'S BEEF BURGER 16

Rib & chuck 8oz prime beef burger, toasted Waterford blaa, smoky crispy bacon, mature cheddar, dill pickle, lettuce, tomato & red onion with triple cooked chunky chips 4,7,11

SLOW COOKED SLANEY VALLEY LAMB 20

Creamy potato mash, courgette, peas, peppers & mint gravy 7/GF

Ging Family Farm 10oz Striploin Steak 28

Pepper creamed mushrooms & spinach, onion rings, triple cooked chunky chips and roast gravy 1,3,7

Our steak is from the Ging Family Farm, only 15 mins from us and home to Ballykeefe Distillery & a Hereford Beef Herd. The herd grazes on lush Kilkenny grass, distillers grains and sweet pot ale from the Whiskey production. The prime beef cuts are dry aged for 28 days resulting in high quality beef full of flavour and tenderness

BAKED FILLET OF HAKE 16

Crispy chorizo, garlic, lemon & chilli butter and sweet potato purée 4,7

GLIN VALLEY CHICKEN PIRI PIRI 15

Creamy coleslaw & triple cooked chunky chips 3

SMITHWICK'S ALE BATTERED FISH & CHIPS 14

Homemade tartar sauce, red cabbage & ginger slaw and triple cooked chunky chips 1,3,4,7

BUTTERBEAN, SQUASH & CHICKPEA TIKKA MASALA 12

Spiced rice & toasted pita 1,8,11

BRAISED FEATHER BLADE BEEF 16

Creamy potato mash, carrots & roast gravy 7/GF

Sides...

Harissa mayo
Garlic mayo
Smoky chipotle
barbecue sauce
1.50 each

Nutty bulgur salad
Red cabbage &
ginger slaw
Brandy peppercorn
sauce
Roast gravy
Garlic butter
2.50 each

Triple cooked
chunky chips
Creamy potato
mash
Seasonal buttered
vegetables
Creamy coleslaw
4 each

Dessert...

Our daily selections of mini dessert bites, try one or try them all!

1 dessert 2

2 desserts 3.75

3 desserts 5

Built on iconic heritage

We're proud of our heritage and of continuing a long history of innovation on this site. In 1929, the family owned Statham's Garage built the iconic, award-winning Statham-Ford Special racing car and we pay tribute to them today by honouring their name and traditions.

We have listened, explored, tasted, debated and finally agreed on some sensational food for you. We seek out quality producers, locally in Kilkenny and around Ireland, all of whom we understand and trust. Whether you are having lunch or an evening meal, a family 'do', or meeting friends or colleagues; every single item across our menus has been chosen with your best experience in mind. Our happy chefs – they are working in our recently completed state of the art kitchen – are passionate, excited and committed to bringing consistently great food to you for any occasion. Our front of house team are equally committed to making your experience as memorable as it can be

Scan QR code to see the
Statham-Ford Special in action



White Wines

PARÉS BALTÀ ORGANIC BLANC DE PACS, SPAIN 8.5 / 35

Organic and full-bodied, with peach and pear and suggestions of ginger

ESTIVALIA, SAUVIGNON BLANC, CHILE 6.5 / 26

Pure kiwi and grapefruit juicy freshness

PATRIARCHE, CHARDONNAY, FRANCE 26

Crisp and dry with floral aromas

SANTA SOFIA PINOT GRIGIO, ITALY 7.3 / 29

Luscious scents of peaches & apricots

RIBBONWOOD MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND 8 / 31

Delicate in body and intense in aromas

LEITZ, RIESLING, GERMANY 37

The naturally refreshing acidity of the Riesling grape

Red Wines

VINA SIEGEL, CABERNET SAUVIGNON RESERVE, CHILE 6.5 / 26

Rich and ripe fruits of the forest

ORGANIC CEDRO CHIANTI RUFINA, ITALY 9 / 37

Rich, juicy dark cherry fruit together with herbal, spicy flavours

FERRANDIERE, MERLOT, FRANCE 27

Medium-bodied, fresh and clean

TENUTA GIGLIO, MONTEPULCIANO D'ABRUZZO, ITALY 28

A lingering spicy violet summer

BARON DE LEY, RIOJA CLUB PRIVADO, SPAIN 28

bucketloads of juicy strawberries and vanilla

FINCA FLORENCIA, MALBEC, ARGENTINA 29

Elegant peppered summer fruits

Rosé

NOÉMIE VERNAUX, ROSÉ, FRANCE 6.5 / 24

Subtle summer cherries and strawberries

Pop the Cork

FURLAN, PROSECCO FRIZZANTE, ITALY 29.5

Frizzante is a lightly sparkling wine particularly fresh & aromatic

BORTOLOTTI, PROSECCO SPUMANTE, ITALY 9.80 / 39

Frizzante is a lightly sparkling wine particularly fresh & aromatic

MOËT CHANDON 90

Created in 1869, Moët Impérial is the world's most iconic champagne

Cocktails... 12

CASTLE MARKET MOJITO Havana 3yr rum, blackberry syrup, lavender syrup, fresh mint, fresh lime topped with sparkling water and crushed ice

STATHAM-POLITAN Stoli citrus Vodka, Cointreau, elderflower liqueur, fresh lime and cranberry juice

FORD SPECIAL OLD FASHIONED Glendalough Double Barrel Whiskey, Orchard syrup, sugar syrup, black pepper and Angostura Bitters, finished with an applewood smoke

STATHAMS CITRUS SANGRIA Finlandia Grapefruit vodka, pinot grigio white wine, lemongrass syrup, pink grapefruit juice, fresh lemon & lime juice and black pepper enhanced Angostura Bitters

AFTERNOON DELIGHT St Patrick's Elderflower gin, homemade lemonade, raspberries, mint and sugar syrup

RASPBERRY BERET Bumbu rum, raspberry purée, passion fruit purée, lime juice, blackberry syrup and ginger beer

GOLDEN TOUCH Glendalough Wild Botanical Gin, raspberry syrup, lemon juice and gingerale topped with passion fruit foam

THE S-PRESSO MARTINI Ballykeefe vanilla-infused Vodka, fresh espresso, coffee liqueur and sugar syrup

SANDS OF TIME Ballykeefe vanilla-infused Vodka, passion fruit purée, lemon juice and gingerbread syrup

STRAWBERRIES & CREAM Stoli citrus Vodka, strawberry purée, sugar syrup and lime juice topped with fresh cream

Non-Alcoholic Drinks...

Beer

HEINEKEN 00

Perfectly balanced with refreshing fruity notes and soft malty body 4.50

Cider

HIGHBANK ORCHARD DRIVERS CIDER

(GF) Made with 'Blusher' apples, this cider is gluten free with no added sugars or sulphites 4.50

Cocktails

ESPRESSO MARTINI Seedlip Spice 94, double espresso, sugar syrup 7.50

MIMOSA Seedlip Grove 42, orange juice, soda water 7.50

COSMOPOLITAN Seedlip Grove 42, cranberry juice, soda water 7.50

SPICED SPIRIT Seedlip Spice 94, blackberry juice, soda water 7.50

Wines

EISBERG SAUVIGNON BLANC Brimming with classic gooseberry and tropical fruit flavours 18.50

EISBERG CABERNET SAUVIGNON A deep, ruby red with cherry and plum aromas, and only 28 calories in a 125ml glass 18.50

COPENHAGEN SPARKING TEA The perfect alternative to sparkling wine & prosecco 29.50

Spirits

SEEDLIP GROVE 42 Juicy Blood Orange top notes open up to a ginger & lemongrass character 4.50

SEEDLIP GARDEN 108 A complex herbal base of spearmint, rosemary & thyme 4.50

SEEDLIP SPICE 94 Sophisticated All-spice, cardamom, oak bark and citrus peel 4.50